HARRIET, MORT, LORA, JILL, AARON, PHIL AND HARLEY'S HAPPY THANKSGIVING 2002

Bill of Fare

Toasted Chestnuts 'a' Walnuts, Chile Cashews, Golden Raisins, Pumpkin Seeds, Soy Sprouts & Cranberries Baron Herzog 2000 Chenin Blanc, Santa Barbara Jus de Pomme Omegang Hennepin, Cooperstown; Spaten Loger, Munchën

Relish Plate à la Phillip (haricots vert, baby brussel sprouts, pattypan squash, zucchini, sugar snap peas & carrots)

Seared Foie Gres Jaye!

(new york canarde mularde w/ vintage port 'n' modena balsamic reduction atop baby spinach 'n' arugula saiad w/ orwasher's raisin-walnut pumpernicke!)

Ravens Wood 1999 Monte Rosso Zinfandel, Sonomo Valley

Yard-long Beans w/ Turkish Pistachios & Artichoke Heart Mashed Yukon Golds w/ Garlic, Baby Leeks, Shallots, Wasabi Steamed Organic Free-Range Turkey stuffed w/ Sticky Rice, Chinese Sausage, Chestnuts, Shiitake Mushrooms & Black Beans Daddyman's Cranberry-Orange-Jicama Relish w/ Ginger Cracklings

Hsrley's Dace 'n' Shrimp Mousse w/ Mustard Seed Icing Domaine de Chevalier, Pessac-Leognan Bordeaux Blanc, Gran Cru Classé de Graves, 1996

Harriet's Hole-in-One
(chocolate egg creams w/ milk golf balls, tea 'n' sour prunes)
The Mortimer the Merrier
(blueberry tumover, girl scout savennahs 'n' thin mints)
Sandemon 1994 Vintage Ruby Port, Porto
Toasted Barley 'n' Corn Tea

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